GASTROBACK®

Operating Instructions

Automatic Milk Frother - Mini

Art.-Nr. 42399 Automatic Milk Frother - Mini

Read all provided instructions before first usage!
Model and attachments are subject to change!
For domestic use only!

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

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Dear Customer!

Congratulations! Your new milk frother produces delicious milkfroth within only a few minutes. It is very quiet and easy to clean. Prepare your own flavoured milkfroth. With the help of the Flavour Hatch you can add, according to your personal taste, fruit syrup, flavour syrup or flavoured powders. You will find some recipes in this manual. Feel free to experiment.

These instructions for use will inform you about the various functions and features of the Automatic Milk Frother - Mini. That makes it easy to take pleasure in your new milk frother.

We hope that you will enjoy your new Automatic Milk Frother.

Your Gastroback GmbH

Knowing the Milk Frother

Important Safeguards

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, heat or fire. Never leave the appliance unattended when in use.

Any operation, repair and technical maintenance of the appliance or any part of it, other than described in these instructions, may only be performed at an authorised service centre. Please contact your vendor.

• Check the entire appliance regularly for proper operation – especially the power cord. The pins of the power cord must be clean, smooth, and without discolouration. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage or injuries to persons. The appliance is likely to be damaged if the appliance was subject to inadmissible strain (i.e. overheating, electric shock, moisture) or if there are any cracks, excessively frayed parts, or distortions. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair. Any maintenance, repair and operation other than described in these instructions must be performed at an authorised service centre to avoid risk of electric shock, fire or injuries to persons. Never try to repair or open the appliance yourself.

• Close supervision is necessary when the appliance is used near young children. Do not let young children play with any parts of the appliance. The appliance is not intended for use by children or infirm persons without supervision. For storage always keep the entire appliance dry and clean and where young children cannot reach it. Do not place any hard and/or heavy objects on the appliance or any part of it or inside the pitcher.

• Do not place the appliance or any part of it on or near hot surfaces (heater, gas burner, grill or oven). The pitcher is heated electrically.

• Ensure the appliance is completely and correctly assembled before turning the appliance on. If the pitcher is overfilled, hot milk or other ingredients may spill and cause damage to the electronic components.

• This appliance is not intended for use outdoors or in moving vehicles.

• While operating, NEVER remove Lid. Scalding may occur if Lid is removed during the heating/frothing cycles. Never place hand or any unapproved objects in Frothing Pitcher.

• The milk frother must be used and rested on a stable surface.

Important Safeguards for Electrical Appliances

Basic safety precautions should always be followed when using electrical appliances. To reduce the risk of fire, electric shock, and/or injury, it is important that you read all instructions before to use.

• Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220/230 V, 50 Hz, AC, rated for 16 A). Always connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground). Do not use any extension cord.

The installation of a residual current safety switch with a maximum rated residual operating

current of 30 mA in the supplying electrical circuit is recommended. If in doubt, contact your electrician for further information.

• Always unplug the appliance when not in use and before moving or cleaning the appliance. Do not leave the appliance unattended while connected to the power supply.

• Keep the cord away from hot surfaces, including the stove. When the power cord warms up during operation or is likely to be damaged, it must be replaced by an authorised service centre. Do not attempt to repair the power cord!

• Do not immerse the pitcher or power cord in water or any other liquid.

Hot Surfaces – Risk of Burns

The milk frother is used for frothing and heating milk. During operation the inside of the pitcher and the Lid heat up.

• Dry spilled liquids immediately. When moving the filled pitcher, close supervision is necessary to keep the pitcher in an upright position to avoid spilling, and thus avoid injuries and damage. Use the handle to lift the pitcher.

• The interior of the pitcher and Lid heat up during operation. Always keep your hands, face and arm as well as any clothing and other heat-sensitive objects out of the pitcher during operation or shortly after to avoid injury - risk of getting burned. Wait for the appliance to cool down. Do not place any objects or clothes on or in the appliance during operation to avoid overheating. Before filling the pitcher ensure no foreign objects are inside the pitcher.

• Always place the appliance on a stable, level, dry, heat-resistant and easy accessible surface (i. e. glass, ceramic, stone).

• Ensure the appliance is properly assembled, the attachment is locked in position and the correct amount of milk is filled into the pitcher before turning the appliance on. Do not overfill the pitcher.

• Always keep the Lid except Flavour Hatch closed during operation. The rotation of the attachment during operation can cause spilling when the Lid is getting removed. Do not hold your face, hands, other parts of your body, or heat-sensitive objects over the Lid or spout, and always beware of hot steam, when opening the Lid after operation to avoid scalding.

• Never place any heat-sensitive objects on the appliance when in use to prevent damage from heat, condense water and splatter.

• Unplug from outlet when not in use and before cleaning. Allow unit to cool before assembling or disassembling units, and before cleaning the appliance.

• Never operate the appliance without milk, water, or other appropriate ingredients in the pitcher. Failure to do so can result in damage to the appliance. If a problem appears, return appliance to authorised service centre or factory for repair. Do not attempt to repair. Appliance contains no user serviceable parts.

• Do not use appliance for anything other then intended use.

• Ensure the Froth Whip and the Whip Holder are correctly assembled.

• Beware of hot steam when removing Lid.

• **WARNING:** When making froth or hot beverages, the heated liquid is hotter than the froth. When serving, especially to children, wait briefly for heated liquid to cool to taste and sip cautiously.

Technical Specifications

Model:	Art.-No. 42399 Automatic milk frother - Mini
Power supply:	230 V AC, 50 Hz
Power consumption:	500 W
Length of power cord:	ca. 1.4 m
Weight:	ca. 1 kg
Dimensions: (width x height)	ca. 16.5 cm x 22 cm
Certification:	CE TÜV SÜD GS geprüfte Sicherheit

Before first usage

Carefully unpack the appliance and remove any promotional material attached to the pitcher, but do not remove the warning or model labels on the appliance.

ATTENTION: The milk frother is used for heating and frothing milk. Never fill other foods inside the pitcher.

WARNING: Always connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground) connected properly. Do not use any extension cord.

Always attach plug to unit first, then plug cord into the wall outlet. To disconnect, turn unit's control switch to OFF, then remove plug from wall outlet.

Before first use and after each use, it is important that you clean your milk frother (see: Care and Cleaning).

ATTENTION: The appliance is not dishwasher safe.

Note: Before first use it can be possible, that there is a volatile smell. That is normal and absolutely harmless. The smell will go away when you use the appliance several times.

ATTENTION: Do not put foreign objects in the pitcher.

Operation

1. Place unit onto a counter or table. Insert the modular power cord into the unit's power receptacle and plug the other end into a power outlet.

2. While holding Lid upside down, insert Froth Whip and Whip Holder onto gear shaft located in center of Lid. Grasp shaft of Whip and firmly snap into place. If Whip has been removed from Whip Holder, insert Whip into Whip Holder after aligning its tabs and push down. Turn Whip clockwise to lock. Be sure that Whip Holder is snapped and locked into place by pushing it firmly against Lid.

Note: The volume and texture of froth varies depending on the fat content of the milk. Whole milk produces good froth but at reduced volume. Fat free milk produces the greatest volume of froth.

3. For the optimal milk froth pour refrigerated milk (250 ml) to the Pitcher's FILL LINE. Frothing a volume of milk which is below or above the FILL LINE will not produce optimal froth quality or temperature. You can use fat free milk, low fat, reduced-fat milk or whole milk.

For thinner froth with less volume and more milk (e.g. for a latte), you may use up to an additional 125 ml of milk above FILL LINE.
For less volume and hotter milk and froth, you may use less milk. However, in this case you should use the manual OFF switch to stop the unit prior to its automatic shutoff. This will ensure that the milk and froth do not get too hot.

4. Place Lid upright on Frothing Pitcher so that narrow end of Flavor Hatch is positioned just above the Pitcher spout. Press and release the ON switch. This starts the frothing cycle and turns ON the Operating Lamp.

Never remove Lid while unit is operating.

5. Once the heating and frothing cycle is complete (about three minutes), the Milk Frother shuts off automatically and turns off. Allow about 30 - 60 seconds for the hot milk to settle. 250 ml milk result in appr. 550 - 600 ml milk froth.

Note: The heating and frothing cycle can be stopped anytime by pressing the OFF switch. This action also turns off the operating lamp. Pressing the ON switch will turn on the frothing cycle and light the Operating Lamp.

6. To prepare flavored froth, hot chocolate, frothy drinks, dessert toppings, or desserts, you may add syrups, powders, sugar, sugar substitutes, or liqueurs to the milk. For details see RECIPES.

After approximately 1½ minutes of frothing, or when Frothing Pitcher begins to feel warm to touch, press down on Flavor Hatch so that it opens fully and pouring channel is exposed. Pour desired amount of flavoring into Pitcher. Push back end of Flavor Hatch forward and down to close.

Note: As a safety feature, the Milk Frother cannot be restarted immediately after reaching its shut off temperature. Either pour cold water into Pitcher or wait a few minutes until unit has reached a safe temperature.

If you prepare more froth than you require and the remaining froth in the Pitcher has lost some of its richness, or the froth temperature has declined, you may refresh the froth to its original richness and temperature by simply pressing the ON switch.

7. Allow about 30 - 60 seconds for the hot milk to settle. Then, unplug the power cord, and using the spout, carefully pour the desired amount of hot milk for Cappuccinos, Lattes or other specialty drinks.

Remember that liquid milk heats to a higher temperature than froth. When serving to children, wait until the hot milk cools slightly or stop unit early by pressing the OFF switch.

8. Remove Lid from Frothing Pitcher, place Lid upside down on the counter to minimize any milk spillage, and spoon out the rich froth.

Note: After use, clean your appliance following the ´Care and Cleaning´ instructions.

Between consecutive cycles, the unit must be rinsed with COLD water. To help cool Pitcher, allow cold water to remain in Pitcher for a few minutes.

After 4 consecutive cycles, unit must be shut off for approximately 10 minutes.

Caution: Only liquids or powdered mixes can be used. Solid food items must not be used while unit is operating as they may cause damage to the Froth Whip.

Care and Cleaning

Before first use and after each use, it is important that you clean your Milk Frother following the guidelines below. You should rinse Pitcher in **cold** water between consecutive cycles.

• ALWAYS UNPLUG POWER CORD FROM UNIT PRIOR TO CLEANING AND NEVER IMMERSE IN WATER.

• To allow Froth Whip to be thoroughly cleaned, remove Lid from Frothing Pitcher and hold Lid with Whip facing upward. Remove Whip and Whip Holder by firmly grasping Whip Holder and pulling outward and away from Lid. You may also remove Whip from Whip Holder by securely grasping Whip Holder with your thumb and pointer finger and turning Whip counterclockwise one quarter turn.

Carefully pull Whip out of Whip Holder. Never remove Froth Whip by pulling on the frothing blades.

• After each use Frothing Pitcher, Froth Whip, and Lid should be carefully washed with warm, soapy water using a scrubber pad or sponge. ALL MILK RESIDUE MUST BE REMOVED FROM PITCHER BOTTOM. Rinse and dry with a soft towel.

• If washing needs to be delayed, pour a small amount of warm water into Frothing Pitcher to soak. The water helps prevent the buildup and drying of milk and flavorings on the glass surface. Leave water until ready to clean (following directions above).

• The Milk Frother should never be immersed in water, placed in an automatic dishwasher, or left in the sink.

• For thorough cleaning, it is recommended that the Milk Frother be occasionally operated with water to the FILL LINE and with a small amount of non-sudsing dishwasher detergent (optional). Rinse thoroughly. Run a second rinse cycle with water only.

Recipes

NOTE: You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.

Classic Milk Froth (2 - 4 servings)

• fat free milk, low fat, or reduced-fat milk

Put Froth Whip in Pitcher. Pour refrigerated milk into the Pitcher to the FILL LINE. Press the ON switch and let unit run until it shuts off automatically. Allow 30 - 60 seconds for the hot milk to settle then hold Lid down and pour desired amount of hot milk for cappuccinos, lattes or other specialty drinks. Remove Lid, and spoon out the exceptionally rich, thick froth.

Note: For thinner froth with less volume and more milk (e.g. for a latte), you may use up to an additional 125 ml of milk above FILL LINE.

Flavored Milk Froth (2 - 4 servings)

• fat free milk, low fat, or reduced-fat milk
• 2 - 4 tablespoons flavored coffee syrups and/or flavored beverage powders*
• sugar or sugar substitutes

Put Froth Whip in Pitcher. Pour refrigerated milk into the Pitcher to the FILL LINE, and press the ON switch. Continue heating milk until froth has formed and Pitcher feels warm, about 1½ 2 minutes. While unit is running, press down on the front of the Flavor Hatch. Pour desired amount (to taste) of flavored syrup, powder* or sweetener through Hatch opening and then close Hatch. After cycle automatically ends allow 30 seconds or more for the milk to settle then pour desired amount of milk for cappuccinos, lattes or other specialty drinks. Remove Lid, and spoon out the thick froth onto your favorite beverages or desserts.

* Beverage powders include malted milk, Ovomaltine, cappuccino, chocolate, mocha or cocoa drink mixes for hot liquids. To add powders, you may want to press the stop button, remove Lid, add desired powder. Then replace Lid and restart unit to continue heating.

Milk Froth Floaters (2 - 4 servings)

• fat free milk, low fat, or reduced-fat milk
• 2 - 4 tablespoons flavored coffee syrups (vanilla, hazelnut, caramel or raspberry) or a liqueur*

Follow steps to make "Flavored Milk Froth" Spoon flavored froth into 4 cups about half filled with hot coffee, hot espresso, or hot chocolate, or smaller cups with 2 to 3 tablespoons of liqueur.* Pour remaining hot milk (to taste) into beverage.

*Compatible liqueur choices to flavor floater mixture and to also float the mixture on are Amaretto, Frangelico, Kahlua, Tia Maria, Bailey's Irish Cream, Benedictine, and crème de cacao.

Espresso Latte (1 or 2 servings)

If you like sweetened coffee add Irish cream or other suitable flavored syrup, sugar or sugar substitute.

• fat free milk, low fat, or reduced-fat milk
• ½ cup hot espresso or strong hot coffee
• 2 tablespoons Irish cream syrup (optional)

Follow steps to make "Flavored Milk Froth". While unit is still running, pour espresso or strong coffee and syrup through Flavor Hatch opening. When ingredients are mixed, press the OFF switch, and pour mixture into 1 or 2 mugs.

Note: For thinner froth with less volume and more milk (e.g. for a latte), you may use up to an additional ½ cup of milk above FILL LINE.

Instant Frothy Coffee or Cappuccino (1 or 2 servings)

• fat free milk, low fat, or reduced-fat milk
• 4 tablespoons of instant cappuccino powder, or other flavored instant coffee powders

Follow steps to make "Flavored Milk Froth". When Pitcher feels warm, press the OFF switch, remove Lid, and add desired powder. Then replace Lid and press the ON switch to continue heating. When unit shuts off automatically, pour mixture into 1 or 2 mugs.

Velvety Hot Chocolate (1 or 2 servings)

• fat free milk, low fat, or reduced-fat milk
• 1-2 single serving envelopes of hot cocoa mix or 3 to 4 tablespoons Hershey's chocolate syrup

Follow steps to make "Flavored Milk Froth". When Pitcher feels warm, press the OFF switch, remove Lid, and add desired powder. Then replace Lid and press the ON switch to continue heating. When unit shuts off automatically, pour mixture into 1 or 2 mugs.

Note: The heated milk is hotter than the froth. When serving, especially to children, wait briefly for heated milk to cool. You may also stop the heating cycle early, before the automatic shutoff, by pressing the OFF switch.

Tip: For a different consistency and a less frothy drink, you may use up to an additional 125 ml of milk above FILL LINE.

Classic or Flavored Guilt Free Whipped Topping (3 - 4 servings)

- fat free milk
- 2 - 4 tablespoons vanilla syrup or other flavored coffee syrups*
- 1 or 2 packets sugar substitute such as Sweet ,N Low or Equal

Follow steps to make "Flavored Milk Froth". Add sugar substitute and vanilla syrup to taste for "Classic Guilt Free Whipped Topping" or choose another syrup for "Flavored Guilt Free Whipped Topping" to compliment.

Cakes (carrot, layer, or pound cake) Cereals (granola, hot oatmeal, hot Cream of Wheat, or Grapenuts) Fruit (raspberries, strawberries, baked apples, applesauce, baked pears) Gelatin Desserts, Ice Cream, Frozen Yogurt, and Pies (apple, berry, custard, pecan, and pumpkin).

* Compatible flavored syrups include maple, chocolate, fruit, nut, coffee, and liqueur syrups.

Caramel Macchiato (2 - 4 servings)

- 1 - 2 tablespoons vanilla syrup
- 1 - 2 tablespoons caramel syrup
- Caramel sauce

Follow steps to make "Flavored Milk Froth". Add flavored froth and hot milk to a cup.Pour 1 or 2 shots of espresso or strong coffee through the foam. Garnish with caramel sauce.

Rainbow Froths (2 - 4 servings)

- fat free milk, low fat or reduced-fat milk
- Food coloring 2 - 4 tablespoons light colored flavored coffee syrup (such as vanilla or hazelnut), sugar, or light color powder (such as plain malted milk or flan dessert powder)

Follow steps to make "Flavored Milk Froth". Tint milk to desired hue with a few drops of food color and flavor to taste. Fun to color coordinate for the holidays and a wonderful way to brighten your beverages and desserts.

The Raj's Chai (1 serving)

If you like sweet tea, add sugar to taste; mixture is frothy but not as thick.

- 2 teaspoons instant tea powder, plain or sweetened
- 1/8 teaspoon each ground cloves, ground nutmeg, ground cinnamon
- 4 or 5 hulled cardamom seeds or about 1/16 teaspoon ground cardamom
- fat free milk, low fat, or reduced-fat milk

In a small bowl, mix tea powder, cloves, nutmeg, cinnamon, and cardamom. Put Froth Whip in Pitcher. Pour milk into Pitcher and press the ON switch. Heat milk in unit until container feels warm. Press the OFF switch, remove Lid, and add tea mixture. Replace Lid and push the ON switch. When ingredients are mixed or the unit stops automatically, remove Lid, and pour mixture into 1 large mug.

1 tablespoon finely chopped candied ginger or ginger marmalade Long cinnamon stick (optional).

Add candied ginger or ginger marmalade, cinnamon stick (or a spoon) and stir to mix.

Golden Zabaglione (2 - 4 servings)

This dessert also makes a delicious sauce, hot or cool, to serve on fresh raspberries, strawberries, and blackberries, sliced peaches or apricots, baked apples or pears, and steamed puddings.

- fat free milk, low fat, or reduced-fat milk
- 2 tablespoons flan dessert mix powder (Jello or Royal)
- 2 tablespoons dry sherry, Chambord, or vanilla or raspberry syrup

Put Froth Whip in Pitcher. Pour the desired amount and type of refrigerated milk into Pitcher, and press the ON switch. Heat milk about 1½ - 2 minutes or until container feels warm. Press the OFF switch, remove Lid, and add flan mix and sherry (or Chambord or syrup). Replace Lid and press the ON switch. When ingredients are mixed or unit stops automatically, remove Lid and pour mixture into 4 wine glasses; enjoy with spoons or sip.

To make a cool dessert or sauce, pour zabaglione mixture into a bowl and refrigerate for about 10 minutes; whisk to blend and serve.

Sippin' Chocolate Mousse (2 - 4 servings)

- fat free milk, low fat, or reduced-fat milk
- 3 tablespoons flan dessert mix powder (Jello or Royal)
- ¼ cup Hershey's chocolate syrup

Follow steps to make "Flavored Milk Froth". Pour flan mix and syrup through the Flavor Hatch opening and close Hatch. When ingredients are mixed and unit shuts off automatically, remove Lid.

For addionally serve:
- ½ cup mini or regular chocolate chips

Add chocolate chips. Shake Pitcher slightly to mix chips with froth, then pour mixture into 4 wine glasses. Eat with spoons or sip slowly.

Black Russian Royales (2 servings)

- fat free milk, low fat, or reduced-fat milk*
- 1 teaspoon instant espresso coffee powder or instant coffee powder
- 1 tablespoon Hershey chocolate syrup
- ¼ cup coffee liqueur such as Kahlua or Tia Maria

Follow steps to make "Flavored Milk Froth"). When Pitcher feels warm, press the OFF switch, remove Lid, and add coffee powder, syrup, and liqueur. Replace Lid and press the ON switch. When ingredients are mixed and unit shuts of automatically, remove Lid, and pour into 2 mugs.

Troubleshooting Guide

Problem	Possible Cause	Solution
Froth Whip not rotating	Froth Whip not properly seated in Whip Holder	Verify that Froth Whip is seated in Whip Holder and locked in place. Check that Whip Holder is fully snapped onto Lid.
	Lid not properly seated	Check that Lid is fully seated on the electrical connector of base unit.
	Electrical cord not fully plugged into base unit or wall outlet	Check all electrical connections.
Froth overflows	Using too much milk	For optimal results, add milk to FILL LINE.
Unit not properly frothing	Froth Whip and/or Whip Holder not snapped properly in Lid	See ´Operation´
	Not using proper amount of milk	For optimal results, add milk to FILL LINE.
	Residue buildup on bottom, inside Pitcher, and/or the Whip	Remove all milk residue from Pitcher with scrubber sponge. Operate unit with water to the FILL LINE.
	Using a brand or type of milk that doesn't froth	Use cold, fresh milk. Occasionally, a brand or type of milk may not froth as well.
	Pitcher not cooled down	Rinse Pitcher in COLD water. Add COLD water to empty Pitcher and wait a few minutes until cool.
Unit does not restart and Operating Light stays on	Lid removed while unit was in operation	Unplug unit from power and reinsert plug. Press ON switch to restart.
Unit does not operate or no operating light	Unit not plugged in	Check to ensure unit is plugged into wall outlet and power receptacle in unit.
	Unit in safety cool down period	Rinse Pitcher in COLD water. Add COLD water to empty Pitcher and wait a few minutes until cool.
	ON switch not properly engaged	Push ON switch firmly.
Milk residue on bottom, inside Pitcher, and/or the Whip	Pitcher not cleaned properly after use	Clean Pitcher with scrubber sponge after every use. If cleaning is delayed, add warm water to soak. Add ½ to 1 cup water with a very small amount of dishwasher detergent and run a full cycle. RINSE. Use a milk frother cleaner.

Storage

Store the entire appliance (including the power unit) on a clean and dry surface, where it may not tilt or fall and no other objects could fall on it and where it is safe from frost and inadmissible strain (mechanical or electric shock, heat) and where it is out of reach of young children. Do not place any hard or heavy objects on the appliance or any parts of it.

Always switch OFF the pitcher and unplug the power unit, when the appliance is not in use.

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase.
Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Information and Service

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.de.

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